



Morning Comfort

hot options

Bistro Grand Breakfast: \$22 pp

Pastry assortment, fresh fruit & berries, scrambled eggs, bacon & sausage, and homefries.

Add ketchup, cheddar cheese, or hot sauce.

Basic Breakfast: \$20 pp

Scrambled eggs, bacon & sausage, and homefries. (GF)

Add ketchup, cheddar cheese, or hot sauce.

Top Your Scramble add \$2.50 per person choose 1

- Ham & cheddar cheese (GF)
- Tomato basil bruschetta & Parmesan cheese (GF)
- Pico de gallo & smoked gouda cheese (GF)

Bistro Signature French Toast Breakfast \$19 pp

Brown sugar caramel cream French toast (2pcs pp), fresh fruit & berries, bacon & sausage. Add sugared pecans \$1 pp (GF, veg)

Bistro French Country Breakfast \$17 pp

Fresh baked quiche (choose Caprese or Lorraine), vanilla yogurt, fresh fruit & berries.

Crispy Chicken & Waffles Breakfast \$20 pp

Crispy chicken, Belgian waffles, fresh fruit & berries. Served with maple syrup.

Bistro Oatmeal \$15 pp

Old-fashioned oats with topping tray. Brown sugar, cranberries, pecans, coconut milk. (GF, vegan) Side of fresh fruit & berries.

Pickup or delivery minimum 15 persons

Increased charges incurred prior to 7:00am

Simple Mornings

cold options

Morning Wake-Up Breakfast: \$15 pp

Pastry assortment, fresh fruit & berries, chilled juice (includes cups).

Smoked Salmon & Bagels Breakfast: \$24 pp

Assorted bagels, cream cheese, smoked salmon, capers, hard-boiled eggs, tomato, red onion.

Simply Healthy

Crunchy & Sweet Breakfast: \$18 pp

Good morning granola (crunchy oats, sugared almonds, pecans, cranberries), fresh fruit & berries, vanilla yogurt, pastry assortment. Served with local jam & butter. (veg)

Breakfast Power Bowl: \$75 half pan

Quinoa, old-fashioned oats, cinnamon apples, coconut milk (included on the side), almonds, fresh berries, cranberries, sunflower seeds. Serves 12 (GF, vegan)

Add earth-friendly paperware (plates, napkins, utensils) \$3.50pp

Add decorative disposable heating racks (recommended 1 per hot item) \$22 each

Served in family-style pans & bowls



Good Morning Breakfast Boxes to make ordering easy!

Choose 1 type (+ vegan option) for up to 20 guests

Choose 2 types (+ vegan option) for over 20 guests

Each box includes fork, knife, napkin, salt & pepper

Bistro Morning Lite Box \$22

Filled pastry selection, fresh fruit & berries, Good morning granola bag, yogurt cup. (Minimum 12)

Bistro Fresh Country Box \$22

Fresh baked quiche (choose Caprese or Lorraine), vanilla yogurt, fresh fruit & berries, Good morning granola bag. (Minimum 12)

Crispy Chicken & Waffle Box \$22

Crispy chicken, Belgian waffle, fresh fruit & berries, maple syrup. (Minimum 12)

Bistro Breakfast Sandwich Box \$22

Breakfast Sandwich • fresh fruit & berries • chef's pastry selection (Minimum 12)

--Choose Two--

Sausage, egg, & cheese

Bacon, egg, & cheese

Caprese - egg, tomato, mozzarella, & pesto

Vegan Breakfast Sandwich Box \$25

Plant-based vegan sweet Italian sausage, herbed vegan aioli, grilled vegetables on whole grain bagel, fresh fruit & berries

Vegan Tofu Scramble Breakfast Box \$22

Tofu scrambled eggs, plant-based vegan sweet Italian sausage, roasted potatoes, caramelized zucchini, ketchup.

Add to your order

bottled orange juice or cranberry juice • \$3.50

coffee or tea box (8 servings per box) \$42 with accompaniments

ADD SIDES

Sausage patties pork 12 patties \$36 (GF)

Sausage patties turkey 12 patties \$36 (GF)

Bacon 24 strips \$36 (GF)

Homefries 10-12 servings ½ pan \$45 (GF, veg)

Loaded Homefries with cheese, bacon, & scallions. (serves 10-12) ½ pan \$55 (GF)

Quiche Fresh baked. (serves 6-8) \$35 each

- Caprese - tomato, basil, & mozzarella (veg)
- Lorraine - bacon, onion, & swiss
- Roasted Vegetable - squash, bell pepper, onion (veg)

Fresh Fruit & Berry Bowl (GF, vegan)

- small bowl (serves up to 10) \$45
- medium bowl (serves 12-15) \$65
- large bowl (serves up to 45) \$135

Pastry Assortment Chef's selection \$60 per dozen (veg)

Good Morning Granola Crunchy oats, honey, dried cranberries, sugared almonds, pecans \$5 per 6 oz. cup (GF, vegan, nuts)

Bistro Signature French Toast with brown sugar caramel cream sauce. (12 pieces) (veg) \$48
Add sugared pecans \$12 per pan (GF, nuts)

BEVERAGES

Coffee service Dark roast regular & decaffeinated, cream, sugar in the raw, sweetener eco cups \$4.25 pp

Premium Hot Tea assorted tea bags, hot water, cream, sugar, sweetener, lemon, honey eco-cups \$3.25 pp

Coffee or tea travel box Dark roast regular & decaf, cream, sugar in the raw, sweetener, eco cups \$42 (8 servings)

Individual bottles fruit juice Orange juice, cranberry, or apple (includes cups) \$3.50

Bottled water \$2.50

Servingware, paperware, and heated serving dishes can be included for an extra charge.





The Details

Bistro To Go is a full-service caterer. Our chefs create an array of fresh and delicious selections for all of our catering events, including weddings, office parties, corporate events, and personal celebrations. We offer creative and diverse catering menus that span cultural preferences. We also offer vegetarian, vegan and gluten free catering.

CATERING MENUS

All menu items are available for pick-up, drop-off, and full-service catering. Visit our website, bistroandcompany.com, to see our menus and additional information. Call 412.231.0218 #3 with questions.

DROP-OFF CATERING

Fresh, delicious, and hand-crafted food anywhere, anytime for all occasions. Delivery fee includes complimentary set up.

FULL-SERVICE CATERING

With Bistro To Go, you have many options – including stations, family style, plated and buffet service styles. All staffed events have a chef and minimum of 1 staff member for 4 hours. We work with premier rental companies to coordinate all your event needs. Complimentary tastings offered for staffed events over \$6,000. One complimentary, customized event consultation is available. A final guest count is due 12 days prior to event.

Rentals & Bar Service Bistro can coordinate all of your rental and bar service needs with the industry's best vendors. Please inquire.

NONPROFIT CATERING

We provide local nonprofits a 5% discount for orders placed prior to 48 hours in advance and must be paid in full prior to receiving your order. Nonprofit tax exemption required.

PAYMENT INFORMATION

Payment terms and due date(s) can be found on the bottom section of your proposal/invoice. On orders over \$1,500, a \$500 deposit is required to schedule your event. Deposits are non-refundable but can be applied to future events.

- A minimum \$45 charge will be applied to all deliveries.
- All menu items and services are subject to 7% sales tax.
- A 15% service charge applies to all staffed events.

Gratuities are not included and Bistro does not accept on behalf of staff.

HOW TO ORDER

- Website: bistroandcompany.com
- Email: cater@bistro-togo.com
- Phone: 412.231.0218 option 3
- In person by appointment at Bistro To Go.

Contact us as soon as possible as your need arises to ensure we can provide you the highest level of service and product availability.